



CHARCUTERIES

CREATE YOUR OWN BOARD 3/24 5/35

MIX & MATCH FROM LOCAL & IMPORTED CURED MEATS & CHEESES.

Served With Golden Raisin Agrodolce (Contains Almonds), Fresh Grapes, Cornichons, Whole Grain Mustard & Fresh Baked Bread.

Ask your server about Gluten Free Options

- PROSCIUTTO DI PARMA, San Daniele, Ita
- HOT CAPICOLLO, Fra’mani, Ca
- FENNEL FINOCCHIONA, Creminelli, Ut
- SOPPRESSATTA, Pajers, MA

- SMOKED CHILI CHEDDAR, Grafton Village, Vt
- BLUE CHEESE, Great Hill, Ma
- THREE SISTER BLOOMY RIND CHEESE, Nettle Meadow, Ny
- 2 YEAR VERMONT CLASSIC CHEDDAR CHEESE, Grafton Village, VT
- PARMIGIANO REGGIANO, WHITE GOLD, Ambrosi, Parma Italy

CHARCUTERIE ADD ONS: +\$3

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|------------------------------------------------------------|----------------------------------------------|
| + Whipped Ricotta with Roasted Olives & Roasted Red Pepper | + Extra Virgin Olive Oil Roasted Garlic Bulb |
| + Roasted Cauliflower Hummus | + Bacon Jam |
| + Goat cheese jalapeno cranberry dip | + Candied Walnut |
| + Fig Jam | + House Made Blood Orange Marmalade |
| + Honey Comb \$6 | + Roasted Black Mission Figs |
| | + Gluten Free Crackers Available |

SALADS

BEET AND BURRATA GF 15

Marinated Burrata, Oven Roasted Baby Gold and Red Beets Finished With White Balsamic Reduction, Candied Walnuts and Arugula Pesto

TRIBECA GRILLED CAESAR 14

Grilled Romaine Served with Crispy Anchovies, Parmesan Tuile, Prosciutto Chips, Gremolata Toasted Bread Crumbs Topped with Pickled Shallots & Ceasar Dressing

ARUGULA AND BRASSICA SALAD 14

Baby arugula, Red Cabbage, Scallions, Roasted Red Peppers, Pickled Shallots and Sesame Seeds Dressed with Hoisin-Wasabi Vinaigrette

SOUPS

BUTTERNUT SQUASH BISQUE GF 10

Finished with Maple Crema and Toasted Spicy Pepitas

FRENCH ONION SOUP 10

Charred Poblano Pepper Topped Melted Cheddar Crostini

ENTREES

CHEF’S STEAK SELECTION MP

Two Seasonal Sides

CHEF’S SEAFOOD SELECTION MP

Two Seasonal Sides

TAPAS

SPREAD TRIO 15

SERVED WITH CROSTINIS AND HOUSEMADE TORTILLA CHIPS

- Whipped Ricotta With Roasted Olives And Roasted Red Pepper
- Roasted Cauliflower Hummus
- Goat Cheese Jalapeno And Cranberry

PAN SEARED MINI CRAB CAKES GF 19

Pan Seared and Topped With a Roasted Jalapeno & Preserved Lemon Tartar Sauce

CHARRED SCALLOPS GF 24

Over Parmesan Risotto, Beurre Blanc Drizzle & House-Made Blood Orange Marmalade

GRILLED LAMB LOLLIPOP GF 36

Garam Masala Lamb Served with a Preserved Lemon Chimichurri

BAKED RICOTTA & BEEF MEATBALL GF 20

With House Made Marinara Topped With Arugula Pesto Marinated Burratini, Shaved Parmesan And Pesto Oil

CHICKEN WINGS GF 18

- Sticky Asian Style with Scallions And Sesame Seeds
- Ancho Dry Rubbed served with a Horseradish Roasted Red Pepper Aioli
- Buffalo Style Served with Bluecheese

HOUSE-MADE DUCK DUO 20

Duck Rillette And Duck Confit Served With Roasted Figs And Crostinis

ROASTED BEET RISOTTO GF 14

House Risotto With Roasted Beets, Goat Cheese, Toasted Almonds, Micro Greens

TEXAS TWINKIES GF 16

Baked Short Rib, Cheddar & Cream Cheese Filled Jalapeno Wrapped With Bacon Served With bacon jam

SAKU TUNA AND AVOCADO STACK 20

Chopped Saku Tuna Seasoned With Tamari Sauce, Chipotle Cilantro oil, Toasted Sesame Seeds, Green Scallions, Layered With Fresh Avocado, Pickled Ginger Pickled Radish, Served With Fried Wonton Chips

BRAISED SHORT RIB GF 22

Served With Creamy Polenta, Red Wine Demi Glaze And Topped With Micro greens

MINI PULLED PORK TACOS (4) 18

Pulled Pork, Gochujang Bbq Sauce, Shaved Red Cabbage, Avocado, Pickled Jalapeno Served In Mini Tortilla Shells

WAGYU BEEF BURGER SLIDERS (3) 20

Mini Wagyu Burgers Topped With Baby Arugula, Heirloom Tomato, Caramelized Onions Sharp Cheddar, Side Of Chipotle Lime Aioli

BAKED BRIE WITH LOCAL HONEY 15

Mini Brie Cheese Wrapped in Puff Pastry, Baked to a Golden Brown and Drizzled with Local Honey

TUXEDO SESAME SEARED TUNA GF 20

Pan Seared Sesame Ahi Tuna with a Hoisin Wasabi Sauce

GRILLED PICANHA STEAK 32

With Truffle Butter, Preserved Lemon Chimichurri And Port Wine Demi

PEI MUSSELS CHIPOTLE 18

PEI Mussels Steamed in White Wine and Finished with our Chipotle Cream Sauce

SMASHED CRISPY POTATOES GF 10

With Chipotle Lime Aioli

DEEP FRIED BRUSSELS SPROUTS GF 14

With Red Miso Dressing Finished With Pomegranate Molasses & Toasted Sesame Seeds

CRISPY BROWN BUTTER GNOCCHI 15

Fluffy Potato Gnocchi Seared Crispy with a Brown Butter, Sage and lemon zest sauce, Finished with Shaved Parmesan